

KC CONTINUOUS MIXERS



KC Continuous Mixers



KCV continuous mixer in 304SS and bolted liner for vegetable digestate



KCF continuous mixer in mild steel for food waste materials

KC ploughshare continuous mixers represent the ideal solution for the user when it comes to processing large quantities of product. Available with a vertical discharge or a frontal discharge, they are perfect for intensive and heavy duty applications (24/7). Thanks to their short mixing time, top quality performance in terms of particle distribution (up to 1:1,000,000) and high throughput, these units provide the best solution in terms of reliability, performance and return on investment.

All KC mixers are available in painted mild steel, stainless steel (304L and 316L) and wear-resistant steel. For special applications, different drum liners and mixing tool coatings are available on demand. A wide range of accessories provides the user with the ideal mixer configuration (refiners, liquid injection systems, temperature jackets and probes, pneumatic sampling devices, special seals for fine and abrasive materials, customized inlets, main shaft cleaning rings). If and when necessary, tailor-made technical solutions can be engineered and manufactured to satisfy even the most challenging needs.

KC mixers: the ultimate mixing solution!

Benefits



fast mixing



high throughput



excellent particle distribution

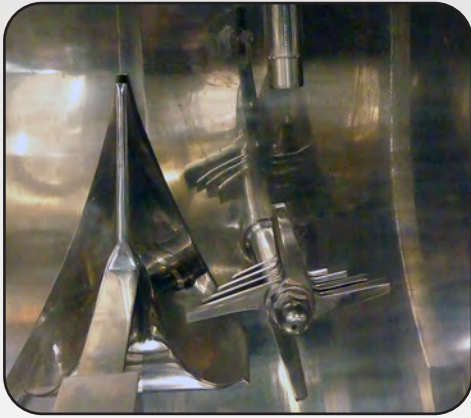


maximum saving



guaranteed scale-up

Tools & Accessories



*mirror polished 304SS plough,
refiner blades and injection wand*



*manual frontal discharge version
in mild steel*



*bolted, toothed ploughs in 304SS with
Wolfram Carbide coating*

Industries



food & animal feed



building & construction



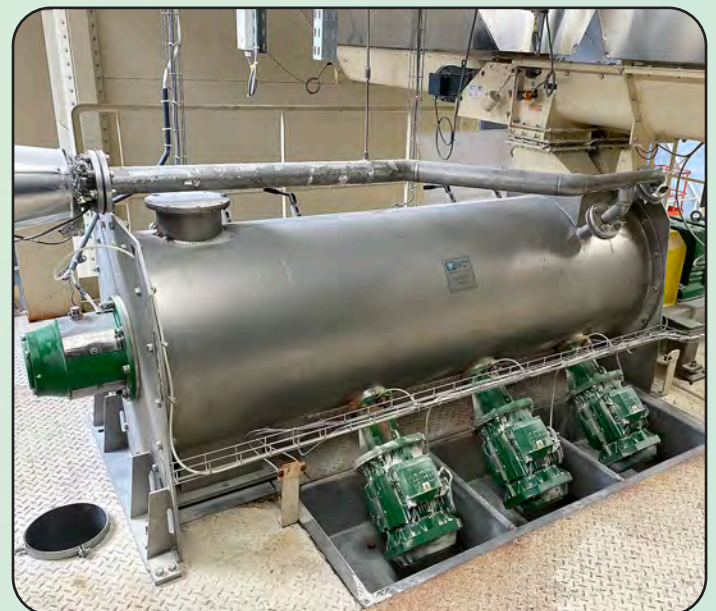
chemical & pharma



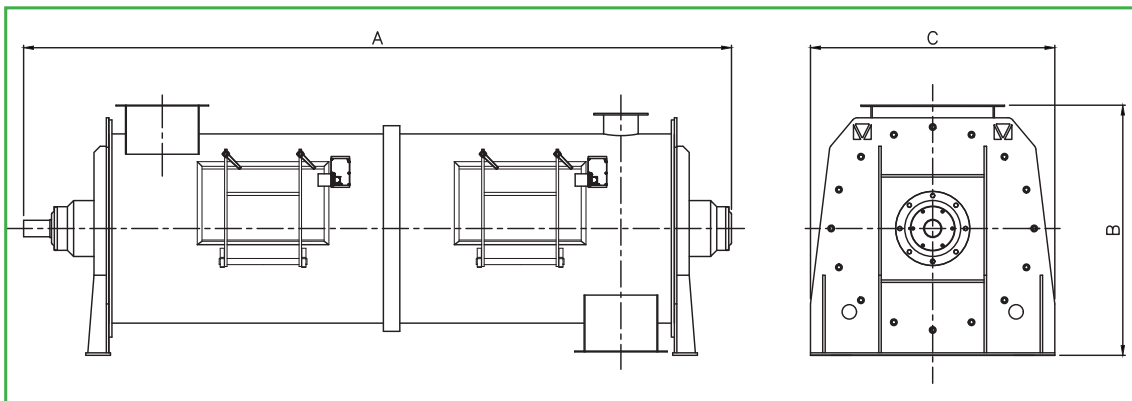
biogas & agro-waste



KCV mixer in 304SS for bio-fertilizers



KCV mixer in 304SS for potato mash



Mixer Model	Max. Capacity (m ³ /h) *	Min. Capacity (m ³ /h) **	A (mm)	C (mm)	B (mm)	Installed Power (kW)
KC 80	4,8	1,3	1500	510	500	1.1 ÷ 3.0
KC 170	9,4	2,5	1810	610	605	1.5 ÷ 5.5
KC 300	17,7	4,7	1960	720	710	2.2 ÷ 11.0
KC 600	29,7	7,9	2550	860	850	4.0 ÷ 18.5
KC 1200	69,5	18,4	2850	1020	1015	9.2 ÷ 45.0
KC 1800	116,9	31,0	3300	1200	1195	15.0 ÷ 75.0
KC 3000	177,3	47,0	3600	1310	1300	22.0 ÷ 90.0
KC 4400	245,4	65,0	4300	1530	1580	30.0 ÷ 132.0
KC 6000	379,9	100,7	4750	1800	1780	45.0 ÷ 200.0
KC 8000	489,7	129,8	5000	1900	1930	55.0 ÷ 250.0
KC 10000	600,0	150,0	5500	2000	2030	75.0 ÷ 250.0
KC 12000	720,0	180,0	5850	2100	2135	90.0 ÷ 315.0
KC 15000	900,0	225,0	6010	2200	2235	110.0 ÷ 350.0

* capacity is calculated considering a residence time of 30 seconds and a 50% filling load

** capacity is calculated considering a residence time of 120 seconds and a 50% filling load



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